



PINEAPPLE CHIPOTLE CHICKEN LEGS

over Scallion Butter Rice with Snap Peas



HELLO

HELLMANN'S® REAL KETCHUP



Made with only 6 real, simple ingredients; no high fructose corn syrup and sweetened only with honey.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 820



Scallions



Sugar Snap Peas



Chicken Legs



Hellmann's® Real Ketchup



Chipotle Powder



Pineapple



Lime



Jasmine Rice



Soy Sauce
(Contains: Soy)

START STRONG

The chicken should be coated in a sticky, slightly charred sauce once it's done roasting in the oven. Place it under the broiler for the last two minutes of cooking if it's still wet.

BUST OUT

- Strainer
- Aluminum foil
- Medium bowl
- Baking sheet
- Large pan
- Medium pot
- Paper towel
- Vegetable oil (1 TBSP)
- Sugar (2 tsp)
- Butter (1½ TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Pineapple 8 oz
- Sugar Snap Peas 12 oz
- Limes 2
- Chicken Legs 32 oz
- Jasmine Rice 1 Cup
- Hellmann's® Real Ketchup 4 TBSP
- Soy Sauce 2 TBSP
- Chipotle Powder  1 tsp

HELLO WINE



PAIR WITH
Cierzo Spanish Tempranillo, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)





1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Trim, then thinly slice **scallions**, separating greens and whites. Drain **pineapple** in a strainer over a medium bowl, reserving juice. Roughly chop fruit. Trim any tough ends or strings from **snap peas**. Quarter **limes**.



4 COOK RICE AND SAUCE

Once water boils, add **rice**, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Place pan used for chicken over medium-high heat and add **pineapple** and remaining **scallion whites**. Cook until starting to brown, 2-4 minutes. To bowl with **pineapple juice**, add **ketchup, soy sauce, 2 tsp sugar**, a pinch of **chipotle powder**, and **3 TBSP water**. Stir to combine.

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2 BROWN CHICKEN

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel. Season with plenty of **salt** and **pepper**. Cook in pan skin-side down until browned, 4-5 minutes. Flip and cook until browned on other side, 3-4 minutes. Transfer to a foil-lined baking sheet, placing toward one side.



5 ADD SNAP PEAS

Add **ketchup mixture** to pan with **pineapple**. Simmer until slightly thickened, 2-4 minutes. Season with **salt** and **pepper**. (**TIP:** Add more chipotle for extra heat.) Remove pan from heat and stir in a big squeeze of **lime**. Once **chicken** has roasted 10 minutes, add **snap peas** to empty side of same baking sheet and toss with a drizzle of **oil**, salt, and pepper. Brush chicken with just enough sauce from pan to coat (keep the rest separate for spooning over at end).



3 START PINEAPPLE RICE

Roast **chicken** in oven until cooked through, about 20 minutes total (we'll check in after 10 minutes). Meanwhile, heat a drizzle of **oil** in a medium pot over medium-high heat. Add half the **scallion whites**. Cook, tossing, until fragrant, 1-2 minutes. Pour in **1¾ cups water** and a pinch of **salt**. Bring to a boil.



6 FINISH AND SERVE

Return sheet to oven and cook until **snap peas** are tender, 8-10 minutes. Fluff **rice** with a fork, then stir in **1½ TBSP butter** and a big squeeze of **lime**. Season with **salt** and **pepper**. Divide between plates and arrange **chicken** on top. Spoon over remaining **sauce** from pan. Serve snap peas to the side. Garnish with **scallion greens**.

FRESH TALK

What are you most excited to do this week?

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